

RACINES NY

APRIL 2014

APPETIZERS

Tile Fish Ceviche - 16

Grapefruit Marmalade, Avocado & Bottarga

Veal Tartare - 18

Tarragon & Pine Nuts, Warm Mayonnaise

Artichoke Ravioli - 14

Barigoule Jus, Arugula

Steamed organic egg -12

Cauliflower Mousseline, Smoked Ricotta

Squid à la Plancha -14

Fennel, Lomo & Herb Purée

MAINS

Grilled Scallops - 34

Rosemary & Hazelnut Crumble, Beets, Watercress

Monkfish - 29

Turnips Cooked Risotto-Style, Shiitake Mushrooms, Black Garlic Beurre Blanc

Mangalitsa Pork - 31

Pigs Feet Croquette, Cider Vinegar, Ramps and Potatoes

Lamb - 29

Bulgur, Preserved Lemon, Black Olives, Swiss Chard

CHEESE PLATE - 15

DESSERT - 10

Panna Cotta

Bay Leaf Infused, Cranberries, Apple Granita

Poached Pear

Buckwheat Ice Cream, Nougatine

Chocolate & Caramel Tart

Executive Chef – Frédéric Duca